

Strawberry Rhubarb Compote

Ingredients

- 3 cups rhubarb (4 large stalks), trimmed and cut into 1-inch pieces
- 1 lb strawberries
- 6 tablespoons sugar (preferably raw)
- Pinch salt
- Peel from 1/2 large orange
- 3 tablespoons rosé or sweet white wine

Directions

Combine all of the ingredients in a medium saucepan and add $\frac{1}{4}$ cup water. Set over medium heat and bring to a simmer, stirring to dissolve the sugar. Cook gently, uncovered, for about 45 minutes, stirring occasionally and adding more water if the mixture seems too dry. You want the fruit to cook through and soften without completely losing its texture. Cool and serve over yogurt or ricotta, with ice cream, or on its own.

Source:

Food52.com